



CUL 240: Purchasing, Menu Planning and Cost Control

The course introduces students to the business aspect of the culinary world. Students explore food procurement, product identification, and principles of receiving and storing perishable and non-perishable goods. Principles of cost control and yield testing are discussed and demonstrated. Menu format and styles are analyzed and menu pricing discussed. Students learn how to cost recipes using spreadsheets. Pre or corquisite(s): CUL 100 and MTH 115. Three lecture hours per week. Instructional Support Fee applies. 3 credits. Spring

Course Student Learning Outcomes

1. Apply the procurement principles and procedures of the hospitality industry. 2. Analyze specific product characteristics, especially their market distribution, quality standards, and seasonal availability. 3. Prepare product specifications 4. Use spreadsheets to calculate food costs and yield tests 5. Describe the different styles of menus and its pricing

Credits: 3

Program: Culinary Arts